



COUNTY OF SAN LUIS OBISPO

Environmental Health Services

2156 Sierra Way – PO Box 1489, San Luis Obispo, California 93406
Phone: (805) 781-5544 Fax: (805) 781-4211

Mobile Food Facility Requirements

The following requirements are extracted from California Health and Safety Code, California Retail Food Code §113700-114437.

A **"mobile food facility"** is any vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold or distributed at retail. A "mobile food facility" does not include a "transporter" used to transport packaged food from a food facility, or other approved source to the consumer.



A **"mobile support unit"** is a vehicle used in conjunction with a commissary or other permanent food facility that travels to and services mobile food facilities as needed to replenish supplies, including food and potable water, clean the interior of the unit, or dispose of liquid or solid wastes.

Both mobile food facilities and mobile support units are subject to permitting and plan review. Requirements are based on the proposed method of operation and the number of mobile food facilities serviced (for mobile support units only).

Permitting Requirements

1. **No mobile food facility may operate without a valid San Luis Obispo County Health permit.**
2. Permits, once issued are **specific to the vehicle license plate number and the name of the current registered owner of the mobile food facility**. Owners of multiple mobile food facilities must receive a permit for each individual mobile food facility.
3. Permits are **nontransferable**.
4. The **permit must be posted or otherwise maintained within the vehicle at all times**.
5. The following must be completed **prior to receiving a health permit**:
 - b. Submit mobile food facility **application** (required for initial permitting only),
 - c. Submit **commissary agreement** (required annually),
 - d. Show proof of **food safety certification**, as applicable (updates required following recertification only, recertification is required every 5 years),
 - e. Submit **written operational procedures** (required only for initial permitting and following changes to previously approved operational procedures and/or menu items),
 - f. Submit **toilet facilities use form** (annually),
 - g. Show proof of **certification by Housing and Community Development** (required for initial permitting of enclosed mobile food facilities only),
 - h. Pay applicable **health permit fee** (annually),
 - i. Pass a mobile food facility **inspection** (annual, mobile food facility structural conditions and food service operations must comply with the requirements detailed in this handout).

Commissary Requirements

No food may be prepared or stored in a private home. All mobile food facilities must operate in conjunction with a commissary, mobile support unit, or other facility approved by the enforcement agency (unless the mobile food facility operates solely at community events and remains in a fixed position during food preparation and its hours of operation). **Complete and submit the attached form annually, "Statement of Commissary Use".**

In order to have protection from unsanitary conditions, mobile food facilities and support units must be stored at the commissary unless approved by the health department for storage at another location.

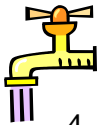
All commissaries and other approved facilities servicing mobile food facilities and mobile support units must meet the following requirements:

1. Adequate facilities must be provided for the **sanitary disposal of liquid waste** from the mobile food facility or mobile support unit being serviced,



2. Adequate facilities must be provided for the **handling and disposal of garbage and refuse** originating from a mobile food facility or mobile support unit,

3. **Potable water** must be available for **filling the water tanks** of each mobile food facility and mobile support unit that requires potable water,



- a. Faucets and other potable water sources must be constructed, located, and maintained so as to minimize the possibility of contaminating the water being loaded,

4. Hot and cold water, under pressure, must be available for cleaning mobile food facilities and mobile support units,

5. **Adequate facilities** must be provided for the **storage of food, utensils, and other supplies**,

6. Commissaries that service mobile food facilities conducting "**limited food preparation**" must provide a food preparation area,

- a. "Limited food preparation" means food preparation that is restricted to one or more of the following:

- i. Heating, frying, baking, roasting, popping, blending, or assembly of nonprepackaged food,
- ii. Bulk dispensing of nonpotentially hazardous beverages,
- iii. Holding, portioning, and dispensing of any foods that are prepared for satellite food service by the onsite permanent food facility or prepackaged by another approved source,
- iv. Slicing and chopping of food on a heated cooking surface during the cooking process,
- v. Cooking and seasoning to order.

- b. "Limited food preparation" does not include slicing and chopping unless it is on the heated cooking surface, thawing, cooling of cooked potentially hazardous food, grinding raw ingredients or potentially hazardous food, reheating for hot holding, washing of foods, or cooking of potentially hazardous foods for later use.

7. Servicing areas at commissaries must be provided with overhead protection (unless used only for the loading of water or the discharge of sewage and other liquid waste through the use of a closed system of hoses),

8. Servicing areas used for cleaning must be sloped to drain to an approved wastewater system,
9. Adequate electrical outlets must be provided for mobile food facilities and mobile support units requiring electrical service.

Food Safety Certification

Mobile food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, must have an owner or at least one employee who has successfully passed an approved and accredited food safety certification examination.

1. Certification is **required for each mobile food facility** operated under single owner.
2. The permit holder of the mobile food facility is provided with 60 days to obtain food safety certification when:
 - a. Beginning initial operation,
 - b. Undergoing a change of ownership,
 - c. The mobile food facility experiences changes in personnel resulting in the loss of the previously employed certified food handler.



Written Operational Procedures



The permit holder of a mobile food facility handling nonprepackaged food must develop and follow written operational procedures for food handling and the cleaning and sanitizing of food contact surfaces and utensils. The enforcement agency will review and approve the procedures prior to implementation and an approved copy must be kept on the mobile food facility during periods of operation. **Complete and submit the “Operational Procedures for Mobile Food Facilities” form.**

Business License and Code Enforcement Approval

Receipt of a **health permit** verifies the facility is approved for food preparation and/or service, however **does not provide clearance to conduct business or to set up in any chosen location.** Owners must obtain the necessary business permits from the local City Hall or County Business Tax office (if located in a non-incorporated area of the county) prior to operating and should also verify whether city or county code enforcement agencies have restrictions regarding sales from vehicles. Ensure that local city and/or county code enforcement agencies provide location approval prior to beginning operation.

Identification

Each mobile food facility and mobile support unit must have legible, clearly visible to patrons, and permanently affixed identification in a color that is contrasting with the vehicle exterior. Motorized mobile food facilities and mobile support units shall have the required identification on two sides. Identification must provide the following:

1. The **business name and name of the permit holder** using minimum **3-inch** letters and numbers (the permit holders name is not necessary if the name is included as part of the facility name),
2. **City, state, ZIP code**, using minimum **1-inch** letters and numbers,



Toilet Facilities

Mobile food facilities that stop to conduct business for longer than one hour in the same location must be located within 200 feet of approved and readily available toilet and handwashing facilities to ensure restroom facilities are available to facility employees. Approved means that

handwashing facilities are provided with warm water (minimum 100°F), pump dispensed liquid hand soap and single-use towels in dispensers or other approved hand drying device. **Complete and submit the attached form, “Restroom Use Agreement”.**

Certification by Housing and Community Development

An enclosed and occupied mobile food facility (such as a converted trailer, special purpose commercial modular and coach or a commercial modular coach) must be **certified by the California Department of Housing and Community Development** (800) 952-8356. **Additionally**, the enforcement agency must approve all equipment installation prior to operation.

Health Department Inspection

Each mobile food facility and mobile support unit must receive a health department inspection once a year prior to receiving the permit to operate for that year. Health department inspections are based on requirements set forth in the California Retail Food Code (Cal Code). Once the mobile food facility or mobile support unit has been found to be in compliance with Cal Code requirements, a permit decal will be affixed to the exterior of the mobile food facility, in addition, a paper permit will be mailed to the permit holder.

Cal Code requirements for operating a mobile food facility or mobile support unit are listed below.

Mobile Food Facility Requirements:

A. Structural Requirements

1. Floors, Walls, and Ceilings

- a. Floors, walls, and ceilings of all enclosed food preparation areas must be constructed so that the surfaces are **resistant to moisture, smooth, and easily cleanable**. Floor material must ensure employee **safety from slipping**.
- b. The juncture of the floor and wall shall be **coved with a 3/8-inch minimum radius coving**, with the **floor surface extending up the wall at least four inches**.

2. Equipment Construction Requirements

- a. **All equipment must be installed so as to be easily cleanable, prevent vermin harborage, and provide adequate access for service and maintenance.**



- b. Mobile food facilities that handle **potentially hazardous foods** (except for prepackaged frozen ready-to-eat foods, whole fish, and whole aquatic invertebrates) must be equipped with **ANSI certified refrigeration units**.

- c. **Equipment** for cooling, heating, and holding food **must be sufficient in number and capacity** to ensure proper food temperature control during operation and transportation.



- i. Cold and hot holding equipment storing potentially hazardous food must have at least one thermometer, permanently affixed in the warmest part of the unit, readily visible, and easily readable.



- d. **Mobile food facility equipment** (including, but not limited to, cooking and preparation equipment, refrigeration equipment, preparation surfaces, sinks, shelving, the interior of cabinet units, compartments, etc.) must:

- i. Possess **smooth easily cleanable surfaces**,

- ii. Be **readily accessible for cleaning**,
 - iii. Be **durable and retain their characteristic qualities under normal use conditions**.
- e. **Unfinished wooden surfaces are prohibited.**
- f. **Construction joints and seams** must be **tightly fitted** and **sealed** so as to be **easily cleanable**. Silicone sealant or equivalent waterproof compounds shall be acceptable, provided that the gap is smaller than one-quarter inch and applied smooth so as to prevent the entrance of liquid waste or vermin.
- g. Non-portable equipment must be an integral part of the primary unit.
- h. All new and replacement gas-fired appliances must meet applicable ANSI standards. All new and replacement electrical appliances must meet applicable Underwriters Laboratory standards.
- i. Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls must be sealed. The closure must be smooth and easily cleanable.
- j. Equipment in which **spillage is likely to occur** must have a **drip tray** fitted so that spillage **drains into a waste tank**.
- k. **Equipment must be spaced apart or sealed together for easy cleaning.**
- i. There must be a minimum of **four inches of unobstructed space** provided for sanitary maintenance **beneath counter mounted equipment or between the sides of adjacent equipment**. Portable equipment or machinery need not comply with the minimum leg height requirement.
 - ii. All **floor-mounted equipment** must be **sealed to the floor** to prevent moisture from getting under the equipment, or it must be **raised at least six inches off the floor** by means of an easily cleanable leg and foot.



- i. Threads, nuts, or rivets may not be exposed where they interfere with cleaning. Threads, nuts, or rivets that interfere with cleaning shall be sealed or capped.

3. Height and Width of Occupied Areas

- a. Mobile food facilities that are occupied during normal business operations must have a **clear, unobstructed height** over the aisle-way portion of the unit of at least **74 inches from floor to ceiling**, and a minimum of **30 inches of unobstructed horizontal aisle space**.

4. Handwashing Sink Requirements

- a. Mobile food facilities from which **non-prepackaged food is served** must be equipped with a **handwashing sink** and **stocked wall mounted soap and single service towel** dispensers.
- b. The handwashing sink must have a **minimum dimension of nine inches by nine inches in length and width and five inches in depth** and be easily accessible by food employees.
- c. The handwashing sink must be separated from the warewashing sink by a **six-inch vertical metal splashguard** extending from the back edge of the drainboard to the front edge of the drainboard, with rounded corners. A splashguard is **not required** if the **distance** between the handwashing sink and the warewashing sink drainboards is **24 inches or more**.

5. Warewashing Sink Requirements

- a. Mobile food facilities in which **non-prepackaged food** is cooked, blended, or otherwise prepared must be equipped with a **three-compartment warewashing sink** with two integral metal drainboards.
 - i. Each compartment must have **minimum dimensions of 12 inches wide, 12 inches long, and 10 inches deep**, and **large enough to accommodate the cleaning of the largest utensil**.
 - ii. Each drainboard must be equal to the size of the sink compartments. The drainboards must be installed with at least one-eighth inch per foot slope toward the sink compartment, and fabricated with a minimum of one-half inch lip or rim to prevent the draining liquid from spilling onto the floor.
 - iii. The sink must be equipped with a mixing faucet and a swivel spigot capable of servicing all sink compartments.
- b. Mobile food facilities where only **non-potentially hazardous foods** requiring no preparation other than heating, baking, popping, portioning, bulk dispensing, or assembly, **are not required to provide a warewashing sink** provided the following is met:
 - i. All utensils and equipment must be washed and sanitized on a daily basis at the approved commissary,
 - ii. An adequate supply of spare preparation and serving utensils must be provided and maintained in the mobile food facility as needed to replace those that become soiled or contaminated.

6. Handwashing and Warewashing Facilities Location

- a. Handwashing facilities and warewashing sinks for **unenclosed** mobile food facilities must be an integral part of the primary unit or on an approved auxiliary unit that is used in conjunction with, and maintained immediately adjacent to, the primary unit of the mobile food facility.
- b. When used in conjunction with a mobile food facility, the auxiliary unit must contain all of the utility connections (i.e. function of the primary unit is dependent upon the auxiliary unit).

7. Food Preparation Sink



- a. Installation of a **food preparation sink** on the mobile food facility may be required when **washing, rinsing, soaking, thawing, or similar preparation of foods** occurs within the mobile food facility and when use of the food preparation sink at the commissary ahead of time for these purposes is not practical.
 - i. If required, the sink must be sufficient size to fit all items which necessitate its use.
 - ii. **Submit a written statement to verify** when all washing, rinsing, soaking, thawing, or similar preparation of foods occurs at the commissary only.

8. Water Heater Requirements



- a. A water heater or an instantaneous heater capable of heating water to a **minimum of 120°F**, interconnected with a potable water supply, must be provided and must **operate independently of the vehicle engine**.
- b. The water heater must have a **minimum capacity of three gallons**.

- c. Mobile food facilities approved for limited food preparation may provide a water heater with a minimum capacity of one-half gallon.

9. Safety Requirements

- a. A **first-aid kit** must be provided and located in a convenient area in an enclosed case.
- b. Mobile food facilities operating at more than one location in a calendar day must be equipped to meet all of the following requirements:
 - i. All **utensils** in a mobile food facility shall be **stored to prevent their being thrown about** in the event of a sudden stop, collision, or overturn,
 - ii. A **safety knife holder** must be provided to avoid loose storage of knives in cabinets, boxes, or slots along counter aisles. Knife holders must be designed to be **easily cleanable** and be manufactured of materials approved by the enforcement agency,
 - iii. Coffee urns, deep fat fryers, steam tables, and similar **equipment** must be equipped with **positive closing lids** that are fitted with a **secure latch mechanism** that will prevent excessive spillage of hot liquids into the interior of a mobile food facility in the event of a sudden stop, collision, or overturn,
 - a. As an alternative to this requirement, a coffee urn may be installed in a compartment that will prevent excessive spillage of coffee in the interior of the unit.
 - b. Metal protective devices must be installed on the glass liquid level sight gauges on all coffee urns.
- iv. **Light bulbs** and tubes must be covered with a completely enclosed **plastic safety shield** or its equivalent, and installed so as to not constitute a hazard to personnel or food,
- v. All liquefied petroleum equipment must be installed to meet applicable fire authority standards, and the fire authority must approve this installation,
- vi. All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury,
- vii. A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires must be properly mounted and readily accessible on the interior of each occupied mobile food facility,
- viii. A **second means of exit** must be provided on **enclosed** mobile food facilities in the roof or rear of the unit or side opposite the main exit door the with an unobstructed passage of at least 24 inches by 36 inches.
 - a. The interior latching device must be operable by hand without special tools or key,
 - b. The exit must be **labeled "Safety Exit"** with one-inch letters in contrasting colors.



10. Location of Compressors

- a. Compressor units that are not an integral part of food equipment, auxiliary engines, generators, and similar equipment must be installed in an area that is completely separated from food preparation and food storage and that is accessible from outside the unit for proper cleaning and maintenance.

Operational Requirements



11. Food from Approved Sources and Unadulterated

- a. **No food prepared or stored in a private home may be served from any food facility.**
- b. During operation, no food intended for retail shall be conveyed, held, stored, displayed, or served from any place other than a mobile food facility, except for the restocking of product in a manner approved by the enforcement agency.
- c. Food must be obtained from sources that comply with all applicable laws.
- d. **Food products remaining** after each day's operation shall be **stored in an approved commissary or other approved facility.**
- e. Potentially hazardous **foods held at or above 135°F** on a mobile food facility or mobile support unit shall be **destroyed at the end of the operating day.**
- f. Food in a hermetically sealed container must be obtained from a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.
- g. **Pasteurized eggs or pasteurized egg products must be substituted for raw shell eggs** in uncooked foods such as Caesar salad, Hollandaise or Bearnaise sauce, mayonnaise, eggnog, ice cream, and egg-fortified beverages.
- h. Liquid, frozen, and dry eggs and egg products,rozen milk products, such as ice cream, and fluid and dry milk and milk products complying with Grade A standards must be obtained pasteurized.
- i. When properly labeled and obtained from an approved source, prepackaged raw milk and raw milk products may be dispensed and sold at retail by a food facility.
- i. **Prepackaged food** packaged in an approved food facility must be **labeled** in compliance with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law.



- i. Label information must include the following:
 - a. The common name of the food, or absent a common name, an adequately descriptive identity statement,
 - b. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food,
 - c. An accurate declaration of the quantity of contents,
 - d. The name and place of business of the manufacturer, packer, or distributor,
 - e. Nutrition labeling,
 - f. **Safe handling instructions** (raw meat, poultry, and shell eggs), if applicable,
 - g. Identification of **major allergens** (if an ingredient). Listed below:
 - 1. Milk, eggs, fish, crustacean, shellfish, tree nuts, wheat, peanuts, soybeans.





- j. **Ice used as a medium for cooling** the exterior surfaces of food such as melons or fish, prepackaged foods such as canned beverages, or cooling coils and tubes of equipment, **may not be used as food.**
- k. No unsafe or unapproved food or color additives or unsafe or unapproved levels of approved food and color additives resulting in contaminated food may be used. A food employee may not apply sulfiting agents to fresh fruits and vegetables intended for raw consumption, or to any potentially hazardous food.

12. Handwashing



- a. **Food employees must keep their hands and exposed portions of their arms clean.**
- b. All employees must thoroughly wash their hands and that portion, if any, of their arms exposed to direct food contact with **cleanser** and **warm water** by vigorously rubbing together the surfaces of their lathered hands and arms for at least **10 to 15 seconds** and thoroughly **rinsing with clean running water** followed by **drying** of cleaned hands and that portion, if any, of their arms exposed. Employees must pay particular attention to the areas underneath the fingernails and between the fingers.

- c. **Employees must wash their hands in all of the following instances:**



- i. **Immediately before engaging in food preparation**, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils,
 - ii. **When switching between working with raw food and working with ready-to-eat food**,
 - iii. **Before donning gloves** for working with food,
 - iv. During food preparation, **as often as necessary**, to remove soil and contamination and **to prevent cross-contamination when changing tasks**,
 - v. **After handling soiled equipment or utensils**,
 - vi. **After touching bare human body parts** other than clean hands and clean, exposed portions of arms,
 - vii. **After using the toilet room**,
 - viii. **After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking**,
 - ix. **Before dispensing or serving food or handling clean tableware and serving utensils** in the food service area,
 - x. After engaging in **other activities that contaminate the hands**.
- d. **Hand sanitizer** must be applied **only to hands that are properly cleaned** and may not replace handwashing under any circumstances.
 - e. A sign or poster that notifies food employees to wash their hands must be posted at all handwashing sinks used by food employees, and must be clearly visible to food employees.
 - f. **Food employees must minimize bare hand and arm contact with ready-to-eat, non-prepackaged food.** Food employees must use utensils, including scoops, forks, tongs, paper wrappers, gloves, or other implements, to assemble ready-to-eat food or to place ready-to-eat food in containers.



- i. Food employees may assemble or place ready-to-eat food on tableware or into containers in an approved food preparation area without using utensils if hands are properly cleaned.

13. Personal Cleanliness and Employee Habits



- a. **No employee may commit any act that results in the contamination or adulteration of food, food contact surfaces, or utensils.**



- b. All food **employees preparing, serving, or handling utensils or non-prepackaged food** must wear **hair restraints** such as hats, hair coverings, or nets that are designed and worn to effectively keep their hair from contacting non-prepackaged food, clean equipment, utensils, linens, and unwrapped single-use articles.



- c. **Food employees must wear clean outer clothing** to prevent contamination of food, equipment, utensils, linens, and single-use articles.

- d. Food employee **fingernails must be kept trimmed, filed, and maintained** so the edges and surfaces are cleanable and not rough.

- e. **Employees** contacting food and food-contact surfaces **must wear gloves** when experiencing **cuts, sores, rashes, artificial nails, nail polish, rings** (other than a plain ring or wedding band), uncleanable orthopedic **support devices**, or unclean, untrimmed or rough **fingernails**.



- f. Whenever **gloves** are worn, they **must be changed, replaced, or washed according to the same handwashing frequency requirements as mentioned above**. Single-use gloves must be used for only one task, such as working with ready-to-eat food or with raw food of animal origin, used for no other purpose, and must be discarded when damaged or soiled, or when interruptions in the food handling occur.



- g. Only when foods are to be subsequently cooked are slash-resistant or cloth gloves used to protect the hands during operations requiring cutting acceptable for use. Slash-resistant or cloth gloves may not be used with ready-to-eat foods unless they have, or are covered with, a smooth, durable, and nonabsorbent outer surface.



- h. While at work in a food facility, food **employees experiencing persistent sneezing, coughing, or runny nose associated with discharges from the eyes, nose, or mouth**, uncontrolled by medication, **may not work with exposed food; clean equipment, utensils, or linens; or unwrapped single-use utensils**.

- i. A food employee may not use a utensil more than once to taste food to be sold or served.



- j. An **employee may eat, drink, or use tobacco only in designated areas** where contamination of non-prepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, non-prepackaged food, and food-contact surfaces.



- k. Food facilities must have a "No Smoking" sign posted in the food preparation, food storage, and warewashing areas.

14. Hot and Cold Holding of Potentially Hazardous Foods

- a. Potentially hazardous food must be maintained **at or below 41°F, or at or above 135°F**.

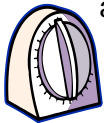
- b. Exceptions:



- i. During preparation, cooking, cooling, transportation to or from a food facility (for a period of less than 30 minutes),
 - a. **Preparation may not exceed two cumulative hours** without a return to the holding temperatures specified above,
- ii. When time is used as the public health control,
- iii. Roasts cooked to a temperature and for a time specified below may be held at a temperature of 130°F.
- iv. The following foods may be held up to 45°F:
 - a. Raw shell eggs,
 - b. Unshucked live molluscan shellfish,
 - c. Pasteurized milk and pasteurized milk products in **original, sealed containers**.
- c. **Each food facility holding potentially hazardous food** must provide an accurate, easily readable, **metal probe thermometer** for measuring internal food temperatures.



15. Time as a Public Health Control



- a. When time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held intended for immediate consumption, the following conditions must be met:
 - i. The food must be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control,
 - ii. The food must be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control,
 - iii. The food in unmarked containers or packages or marked to exceed a four-hour limit must be discarded,
 - iv. **Written procedures must be maintained** in the food facility and made available to the enforcement agency upon request, that ensure compliance for food that is prepared, cooked, and refrigerated before time is used as a public health control.



16. Protection from Contamination



- a. **The mobile food facility, and all equipment and utensils shall be protected from potential contamination, and kept clean, in good repair, and free of vermin.** During transportation, storage, and operation of a mobile food facility, food, food-contact surfaces, and utensils shall be protected from contamination.
- b. **All food** must be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and **free from adulteration and spoilage**; must be obtained from **approved sources**; must be **protected** from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; must otherwise be **fully fit for human consumption**; and must conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law.

- c. Food preparation counter space shall be provided that is appropriate for the food operation, adjacent to all cooking equipment.
- d. **Food must be prepared** with suitable **utensils** and on **surfaces** that, prior to use, have been **cleaned, rinsed, and sanitized** to prevent cross-contamination.
- e. **Food must be protected from cross-contamination** during transportation, storage, preparation, holding, and display by utilizing one or more of the following methods:



- i. **Separating raw food of animal origin from raw ready-to-eat food**, including other raw food of animal origin such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as produce, and cooked ready-to-eat food,
- ii. Except when combined as ingredients, separating types of raw foods of animal origin from each other in the following ways:
 - a. Using separate equipment for each type,
 - b. Arranging each type of food in equipment so that cross-contamination of one type with another is prevented,
 - c. Preparing each type of food at different times or in separate areas,
 - d. Storing the food in packages, covered containers, or wrappings,
 - e. Cleaning hermetically sealed containers of food of visible soil before opening,
 - f. Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened,
 - g. Separating fruits and vegetables before they are washed, from ready-to-eat food,
 - h. The above does not apply to any of the following:
 - 1. Whole, uncut, raw fruits and vegetables and nuts in the shell that require peeling or hulling before consumption,
 - 2. Foods being cooled,
 - 3. Shellstock.
- f. **Condiments** must be protected from contamination by:
 - i. Being kept in **dispensers** that are designed to provide protection,
 - ii. Have **protected food displays** provided with the proper utensils,
 - iii. Are in **individual packages or portions**.

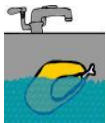


- g. **Produce** not intended for washing by the consumer before consumption **must be thoroughly washed** in potable water to remove soil and other contaminants **before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form**. Chemicals for washing or peeling produce must meet 21 C.F.R. 173.315 requirements.
- h. During **periods of non-operation**, food and utensils shall be stored in one of the following methods:

- i. Within approved food storage facilities at the commissary or other approved facility,
- ii. In food compartments approved by the enforcement agency where the food is protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse.

17. Thawing

- a. Frozen food must be stored and displayed in the frozen state unless being thawed. Frozen potentially hazardous food may only be thawed in one of the following ways:



- i. **Fully submerged for less than two hours under potable cool running water** (70°F or below) with sufficient velocity to agitate and flush off loose particles into the drain,

- ii. Under **refrigeration** maintains a temperature of 41°F or below,



- iii. In a **microwave** oven, immediately followed by preparation,

- iv. As part of a **cooking** process.



18. Cooking

- a. All ready-to-eat foods prepared at a food facility from raw or partially cooked food of animal origin must be cooked to heat all parts of the food to a temperature and for a time that complies with the following methods based on the food that is cooked:



- i. The following must be heated to a minimum internal temperature of **145°F for 15 seconds**:

- a. Raw shell eggs broken, prepared and cooked to order for immediate service,



- b. Fish,



- c. Single pieces of meat, including beef, veal, lamb, pork, and game animals from approved sources.



- ii. The following must be heated to a minimum internal temperature of **155°F for 15 seconds** or to the temperature specified in the following chart that corresponds to the holding times:

- a. Ratites (flightless birds) and injected meats,

- b. Ground meat or any food containing ground meat,



- c. Raw eggs and foods containing raw eggs not prepared as specified above.



Minimum Temperature (°F)	Minimum Time
145	3 minutes
150	1 minute
158	Less than 1 second (instantaneous)

- iii. The following must be heated to a minimum internal temperature of **165°F for 15 seconds**:

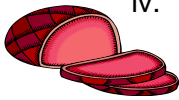
- a. Poultry,



- b. Ground poultry,

c. Stuffed fish, stuffed meat, stuffed poultry, stuffed ratites, stuffed pasta,

d. Stuffing containing fish, meat, poultry, or ratites (flightless birds)



iv. Whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts, such as ham, must be cooked as specified in both of the following:

a. In an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature:

Oven Type	Oven Temperature Based on Roast Weight	
	Less than 10 lbs.	10 lbs. or more
Still Dry	350°F or more	250°F or more
Convection	325°F or more	250°F or more
High Humidity*	250°F or less	250°F or less

** Relative humidity greater than 90% for at least 1 hour measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity.*



b. As specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:

Temperature (°F)	Time* (Minutes)	Temperature (°F)	Time* (Seconds)
130	112	147	134
131	89	149	85
133	56	151	54
135	36	153	34
136	28	155	22
138	18	157	14
140	12	158	0
142	8		
144	5		
145	4		

** Holding time may include postoven heat rise.
The department may approve alternative time and temperature minimum heating requirements to thoroughly cook the foods identified in this section when the food facility or person demonstrates to the department that the alternative heating requirements provide an equivalent level of food safety.*



v. Fruits and vegetables must be cooked to a minimum temperature of **135°F** for hot holding.

vi. Raw foods of animal origin **cooked in a microwave** oven must meet all of the following requirements:

a. Be **rotated or stirred** throughout or midway during cooking to compensate for uneven distribution of heat,

b. Be **covered** to retain surface moisture,

c. Be **heated to** a temperature of **at least 165°F** in all parts of the food,

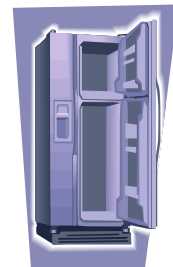
d. **Stand covered for at least two minutes** after cooking for temperature equilibrium.



b. Cooked and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

19. Cooling

- a. Food prepared or heated so that it becomes potentially hazardous not immediately held at or above 135°F after heating must be **rapidly cooled from 135°F to 70°F within two hours and from 70°F to 41°F or below within four hours.**
- b. The rapid cooling of potentially hazardous foods must be accomplished in accordance with the time and temperature criteria specified above by using one or more of the following methods based on the type of food being cooled:
 - i. Placing the food in shallow pans,
 - ii. Separating the food into smaller or thinner portions,
 - iii. Using rapid cooling equipment,
 - iv. Using containers that facilitate heat transfer (metal),
 - v. Adding ice as an ingredient,
 - vi. Using ice paddles,
 - vii. Inserting appropriately designed containers in an ice bath and stirring frequently,
 - viii. In accordance with an HACCP plan,
 - ix. Utilizing other effective means that have been approved by the enforcement agency.
- c. When placed in cooling or cold holding equipment, food containers in which food is being cooled must be arranged to provide maximum heat transfer through the container walls, loosely covered (or uncovered if protected from overhead contamination) during the cooling period to facilitate heat transfer from the surface of the food, and when applicable, stirred frequently for even cooling.
- d. Potentially hazardous food prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna, must be cooled to 41°F or less within four hours.



20. Reheating



- a. Cooked and cooled potentially hazardous food reheated for hot holding must reach a minimum temperature of **165°F for 15 seconds** in all parts of the food. Reheating for hot holding must be done rapidly, and the time the food is between 41°F and 165°F **must not exceed two hours.**
- b. When using a microwave oven to reheat potentially hazardous food for hot holding, the same parameters as indicated above must be followed.
- c. Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant must be heated to a minimum temperature of 135°F for hot holding.
- d. Remaining unsliced portions of roasts initially cooked as specified in the chart above may be reheated for hot holding using the same parameters as specified in the chart above.



21. In-use Utensils, Between Use Storage

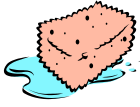
- a. **During pauses in food preparation or dispensing**, utensils must be **stored to prevent contamination** of the food item prepared or dispensed by storing utensils:
- i. In the food with their handles above the top of the food and the container,
 - ii. In food that is not potentially hazardous, with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon,
 - iii. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at the frequency specified above,
 - iv. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes,
 - v. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous,
 - vi. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at least every 24 hours or at a frequency necessary to preclude the accumulation of residues.



22. Cleaning and Sanitizing of Equipment

- a. **All food facilities in which food is prepared or in which multi-service utensils and equipment are used must provide manual methods to effectively clean and sanitize utensils and food contact surfaces.** Food-contact surfaces and utensils must be clean to sight and touch and kept free of encrusted grease deposits and other soil accumulations.
- b. **Cloths used for wiping food spills** may only be **used once** and must be **dry** and used for cleaning **food spills from tableware** and **carryout containers only**.
- c. Wiping Cloths that are used **repeatedly** to wipe food contact equipment, such as cutting boards, commercial food slicers, food preparation tables, etc. must be held in a **sanitizing solution** between uses.
- d. Dry or wet cloths that are used with **raw meat contact surfaces or equipment** must be kept **separate** from cloths used for **other purposes**, and wet cloths used with raw meat contact surfaces or equipment must be kept in a **separate sanitizing solution**.
- e. Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths must be free of food debris and visible soil.
- f. **The following are approved sanitizers:**
- i. **100-ppm bleach-water** solution (two teaspoons of bleach to one gallon of water),
 - ii. **200-ppm quaternary ammonium** solution,
 - iii. **25-ppm iodine** solution.
- g. **Sanitizing solutions must be replaced with a fresh solution every 4 hours or sooner** if the solution becomes cloudy or if food debris or visible soil has accumulated.

- h. Working containers of sanitizing solutions for storage of in-use wiping cloths must be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles. Clean linens must be free of food residues and other soiling matter.
- i. Wet wiping cloths must be laundered daily. Dry wiping cloths must be laundered as necessary to prevent contamination of food and clean serving utensils.



- j. **No sponges** may be used with food contact surfaces or sanitized utensils and equipment.

23. Cleaning Frequency

- a. **Equipment food-contact surfaces and utensils must be cleaned** at the following times:



- i. **Before each use with a different type of raw food of animal origin** such as beef, fish, lamb, pork, or poultry,
 - a. Does not apply if the food contact surface or utensil is in contact with a succession of different raw foods of animal origin, each requiring a higher cooking temperature than the previous food, such as preparing raw fish followed by cutting raw poultry on the same cutting board,
- ii. Each time there is a **change from working with raw foods to working with ready-to-eat foods**,
- iii. **Between uses with raw produce and with potentially hazardous food**,
- iv. Before using or storing a food temperature measuring device,
- v. At **any time** during the operation **when contamination may have occurred**.



- b. If used with potentially hazardous food, equipment food-contact surfaces and utensils must be cleaned throughout the day **at least every four hours**.
- c. When used with **non-potentially hazardous food**, surfaces of utensils and equipment must be cleaned in any of the following circumstances:
 - i. At any time **when contamination may have occurred**,
 - ii. **Before restocking** consumer self-service equipment and utensils such as condiment dispensers and display containers,
 - iii. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment, at a frequency specified by the manufacturer, or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

24. Manual Utensil Washing Procedures and Requirements



- a. Manual utensil washing must be accomplished by using a **three-compartment sink with two integral metal drainboards**.
- b. All utensils and equipment must be precleaned, washed, rinsed, sanitized, and air-dried.
 - i. **First step:** Prescrape/preclean utensils and equipment. Clean and sanitize work surfaces.

- ii. **First compartment, washing:** Equipment, food contact surfaces, and utensils must be effectively washed to remove or completely loosen soils using an approved cleaner. The temperature of the washing solution must be maintained above 110° F.



- a. A temperature measuring device must be provided and readily accessible for frequently measuring the washing and sanitizing temperatures.

- iii. **Second compartment, rinsing:** The utensils must then be rinsed in clear water.

- iv. **Third compartment, sanitizing:** Manual sanitization may be performed by:

- a. Using one of the following chemical sanitizing solutions:

1. Immersion in a **100-ppm chlorine** solution (at least **30 seconds**),
2. Immersion in a **200-ppm quaternary ammonium** solution (at least **60 seconds**),
3. Immersion in a **25-ppm iodine** solution (at least **60 seconds**),



- b. Testing equipment and materials, such as **chlorine or quaternary ammonium test strips**, must be provided to adequately measure the applicable sanitization method used during warewashing. The concentration of the sanitizing solution must be accurately determined to ensure proper dosage.



- v. **Final step: Air dry.** After cleaning and sanitizing, equipment and utensils must be air dried or used after adequate draining before contact with food and **must not be cloth dried**. Thoroughly air-dried utensils may be polished with clean and dry cloths.

B. Mobile Food Facility Maintenance Standards

1. All mobile food facilities must **report to the commissary on a daily basis**.



2. Mobile food facilities must be **cleaned and serviced at least once** daily **during an operating day**. The exterior of a mobile food facility and the surrounding area, as relating to the operation of food service, shall be maintained in a sanitary condition.

3. Employee **entrance doors** to food preparation areas shall be **self-closing and kept closed**.

4. **Spare tires**, related automotive equipment, or special tools relating to the mechanical operation of the mobile food facility shall **not be stored in the food preparation or food storage areas**.



5. A **separate cabinet or drawer** must be provided **for the storage of insecticides or other poisonous substances**, if used. All poisonous chemicals shall be kept in this cabinet or drawer in their original containers and in a way that offers no contamination hazard to food or utensils.

Mobile Support Unit Requirements: (submit "Operational Procedures for Mobile Support Units" form)

Interior floor, sides, and top must be:

1. Free of cracks, seams, or linings where vermin may harbor, and must be constructed of a smooth, washable, impervious material capable of withstanding frequent cleaning with approved sanitizing agents,
2. Constructed and operated so that no liquid wastes can drain onto any street, sidewalk, or premises.

3. If used to transport potentially hazardous food, approved equipment to maintain food at the required temperatures must be provided.
4. Food, utensils, and supplies shall be protected from contamination.
5. A separate storage area shall be provided for all poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials.
6. Mobile support units are not approved for warewashing.
7. Mobile food facilities that are serviced by a mobile support unit and that do not report to a commissary on a daily basis shall be stored in a manner that protects the mobile food facility from contamination. Mobile support units shall report to a commissary or other approved facility for cleaning, servicing, and storage at least daily.

Mobile Food Facilities Operating at Community Events



Mobile food facilities that operate at community events and that **remain fixed during food preparation and its hours of operation** may:

1. Include a staffed counter that serves hot and cold beverages and ice that are not potentially hazardous food and that are dispensed from approved bulk dispensing units.
2. Store supplies and food that are not potentially hazardous in unopened containers adjacent to the mobile food facility or in a nearby temporary storage unit. "Unopened container," means a factory sealed container that has not been previously opened and that is suitably constructed to be resistant to contamination from moisture, dust, insects, and rodents.
3. Operate an open-air barbecue adjacent to the mobile food facility as approved by the enforcement agency.



Mobile Food Facility Exemptions

Mobile food facilities **are not required to be replaced or modified if approved for operation prior to July 1, 2007**, so long as the facility is operated in accordance with the conditions of approval. Plans and specifications may be required by Environmental Health Services, if it is determined that they are necessary to assure compliance.

Mobile food facilities equipped with a one-compartment sink or two-compartment sink that was approved for operation prior to July 1, 2007 need not provide a three-compartment sink.

THIS PAGE INTENTIONALLY LEFT BLANK



COUNTY OF SAN LUIS OBISPO

Environmental Health Services

2156 Sierra Way – PO Box 1489, San Luis Obispo, California 93406
Phone: (805) 781-5544 Fax: (805) 781-4211

Statement of Commissary Use

“Commissary” means a food facility that services Mobile Food Facilities, Mobile Support Units, or Vending Machines where all of the following occur: (a) food, containers, or supplies are stored; (b) food is prepared or prepackaged for sale or service at other locations; (c) utensils are cleaned; (d) liquid and solid wastes are disposed, or potable water is obtained.

All mobile food facilities must operate in conjunction with a commissary, mobile support unit, or other facility approved by the enforcement agency (California Retail Food Code Section 114295). This does not apply to mobile food facilities that operate at community events and that remain in a fixed position during food preparation and its hours of operation. Mobile food facilities shall be stored at or within a commissary or other location approved by the enforcement agency in order to have protection from unsanitary conditions. Mobile support units shall be operated from and stored at a designated commissary and shall be subject to permitting and plan review.

Mobile food facilities shall be cleaned and serviced at least once daily during an operating day. All mobile food facilities shall report to the commissary or other approved facility on a daily basis. Potentially hazardous foods held at or above 135°F on a mobile food facility or mobile support unit shall be destroyed at the end of the operating day.

Application is hereby made for the following applicant and vehicle:

Name (Print) _____

Doing Business As (DBA) (Print) _____

Business _____

Mailing Address (Print) _____ Phone _____

City _____ Zip _____ Cell Phone _____

Vehicle License Number _____

Circle Type of Vehicle: Mobile Food Facility Caterer Mobile Support Unit Pushcart

Daily Times at Commissary:

A.M. _____ Afternoon _____ P.M. _____

***** **TO BE FILLED OUT BY COMMISSARY** *****

Applicant will use the following permitted food establishment as a commissary in accordance with Section 114295 of the California Retail Food Code (stated above):

Business Name (Print) _____

Owner (Print) _____

Business Address _____

Contact Name _____ Phone _____

[] Check here if the commissary is **NOT** in San Luis Obispo County. A copy of a current, valid Health Permit for the commissary must be submitted before a permit can be issued.

Applicant's Signature _____ Date _____

Commissary Owner _____ Date _____

THIS PAGE INTENTIONALLY LEFT BLANK



COUNTY OF SAN LUIS OBISPO

Environmental Health Services

2156 Sierra Way – PO Box 1489, San Luis Obispo, California 93406

Phone: (805) 781-5544 Fax: (805) 781-4211

Written Operational Procedures For Mobile Food Facilities

These written Operational Procedures must be completed and returned to this office for approval before the permit to operate will be issued. An approved and signed copy must be maintained on the food facility during all operational periods.

FACILITY INFORMATION

Name of Owner(s):		
Owner Address:	City:	Home Phone:
		Mobile Phone:
Mobile Food Facility Name:		Vehicle License Number:
Operator Name: (If different from owner name)		Operator Phone:
Commissary Name:		
Commissary Address:	City:	Commissary Phone:
Location(s) or Town(s) Where Mobile Food Facility Will Be Operated: (Indicate all that apply)		
Location Where Mobile Food Facility Will Be Stored: (circle one)		
Commissary Private Home: (list address)		
Days of Operation: (Circle all that apply) Sun Mon Tue Wed Thu Fri Sat		Hours of Operation:
Name of Facility Providing Restroom:	Restroom Location: (Address)	City:
<i>Provide the specific location where restrooms are available for use during hours of operation. Mobile food facilities operating in one location for one hour or more must be operated within 200 feet travel distance of the approved and readily available toilet and handwashing facilities.</i>		
Is the mobile food facility serviced by a Mobile Support Unit (MSU)?	Yes	No
If "Yes", provide the Name of the Mobile Support Unit and Name, Address, and Phone number of the Mobile Support Unit commissary if different from the commissary information provided above:		
MSU Name:		
MSU Commissary Name:		
MSU Commissary Address:	City:	MSU Commissary Phone:

FOOD HANDLING OPERATIONAL PROCEDURES: MOBILE FOOD FACILITIES

THE OWNER, MANAGER, OR OPERATOR OF ANY FOOD FACILITY IS RESPONSIBLE FOR ANY ACTION OF AN EMPLOYEE RESULTING IN A VIOLATION OF ANY OF THE MOBILE FOOD FACILITY REQUIREMENTS SET FORTH IN THE HEALTH AND SAFETY CODE, CALIFORNIA RETAIL FOOD CODE §113700-114437.

1. **Provide a complete menu.** List all foods to be offered to the public including prepackaged and unpackaged foods and beverages:_____

2. **Indicate which foods will be prepared at the Commissary.**_____

3. **Is a food preparation sink provided either at the commissary or on the mobile unit?** **Y** **N**

If no, explain how food preparation will be conducted without the use of a food preparation sink. For example, how fresh produce will be cleaned?_____

4. **Describe in detail how foods will be prepared at the commissary for use on the mobile food facility.**

Unpackaged foods:_____

Prepackaged foods: Explain method of packaging and include a sample food label (for foods prepared and packaged by mobile food facility operator, details are not necessary for foods purchased from a commercial supplier in the prepackaged state)_____

5. **List all utensils and equipment used on the mobile food facility. All utensils and equipment are subject to approval by this department.**_____

6. Manual warewashing of utensils and equipment must be completed using the following method in a three-compartment sink:

- a. First compartment: **wash** with hot soapy water (120°F or above),
- b. Second compartment: **rinse** in hot water,
- c. Third compartment: **sanitize** with one of the following approved sanitizers (**circle which below**),
- d. **Air dry** in a clean location, never towel dry.

____Initials indicate intent to comply

Approved sanitizers (chemical test strips must be provided to verify proper concentrations are met):

- a. 100 ppm bleach-water solution for 30 seconds (use two teaspoons bleach to one gallon of water)
- b. 200 ppm quaternary ammonium solution for 60 seconds (follow instructions on label)
- c. 25 ppm Iodine solution for 60 seconds (follow instructions on label)

7. Food contact surfaces, such as cutting boards and food slicers, must be cleaned and sanitized after each use, or if used continually, at least every four (4) hours.

- a. **Wiping cloths** for cleaning and sanitizing these surfaces must be stored inside an approved sanitizing solution between uses (**circle which below**).
- b. **If working with raw meats**, a separate container of sanitizing solution for storage of wiping cloths used for cleaning and sanitizing of raw meat contact surfaces must be provided. Wiping cloths used on raw meat contact surfaces may not be used on ready-to-eat food contact surfaces.

____Initials indicate intent to comply

Approved sanitizers (chemical test strips must be provided to verify proper concentrations are met):

- c. 100 ppm bleach-water solution for 30 seconds (use two teaspoons bleach to one gallon of water)
- d. 200 ppm quaternary ammonium solution for 60 seconds (follow instructions on label)
- e. 25 ppm Iodine solution for 60 seconds (follow instructions on label)

8. Describe how and where the potable water tank will be filled. (Please note, hoses used to convey potable water must be labeled as drinking water safe, durable, not showing any signs of damage, and stored to be protected from contamination.)_____

9. Describe how and where the wastewater will be disposed. Wastewater may not be discharged onto a ground surface without drainage to sewer or into a storm drain._____

10. Is the mobile food facility serviced by a mobile support unit? Yes No
If yes, please fill out the operational procedures form for mobile support units (next page).

11. I hereby certify under penalty of perjury that the above information is true and correct, that I have read and understand the "Mobile Food Facilities Requirements" handout, and that I will operate my food facility in compliance with the requirements set forth in the California Health and Safety Code, California Retail Food Code §113700-114437.

Signature

Date

FOOD HANDLING OPERATIONAL PROCEDURES : MOBILE SUPPORT UNITS (MSU)

1. Describe how food supplies, including ice, will be transported on the MSU. _____

2. Describe the equipment that will be used on the MSU to maintain proper temperatures while transporting potentially hazardous foods. Equipment must be pre-approved. _____

3. Describe the method of protecting food from contamination during transport on the MSU. _____

4. Describe how potable water hoses will be maintained free from contamination on the MSU. _____

5. Describe how and where the MSU potable water tanks will be filled. _____

6. Describe how and where the MSU wastewater tanks will be emptied. _____

7. Describe how the MSU will be cleaned and sanitized. _____

8. Describe how the MSU will be transported and maintained in a sanitary condition. _____

9. I hereby certify under penalty of perjury that the above information is true and correct, that I have read and understand the "Mobile Food Facilities Requirements" handout, and that I will operate my food facility in compliance with the requirements set forth in the California Health and Safety Code, California Retail Food Code §113700-114437.

Signature

Date



COUNTY OF SAN LUIS OBISPO

Environmental Health Services

2156 Sierra Way – PO Box 1489, San Luis Obispo, California 93406

Phone: (805) 781-5544 Fax: (805) 781-4211

Restroom Use Agreement Form Mobile Food Facilities

All mobile food facilities operating in San Luis Obispo County that park and conduct business for more than one hour at a specific location must have access to a restroom within 200 feet for use by the food service workers. A separate form is required for each location.

The restroom hand washing sink must be equipped with hot (minimum 100°F) and cold water and wall mounted hand soap and single use towel dispensers or other approved hand drying device.

1. TO BE COMPLETED BY THE MOBILE FOOD FACILITY OWNER/OPERATOR:

Business Name: _____ Vehicle License #: _____

Owner Name: _____ Phone Number: _____

Days in operation: Su Mo Tu We Th Fr Sa Hours of Operation: _____

2. TO BE COMPLETED AND SIGNED BY THE OWNER/OPERATOR OF THE ESTABLISHMENT FOR THE USE OF A TOILET AND HAND WASHING FACILITIES:

Business Name: _____ Phone Number: _____

Business Address: _____ City: _____

I agree to allow the food service workers of the above mobile food facility, which is located within 200 feet of my establishment, to utilize my restroom and hand washing sink.

Print Name: _____ Title: _____

Signature: _____ Date: _____

3. TO BE COMPLETED AND SIGNED BY THE MOBILE FOOD FACILITY OWNER/OPERATOR:

The above information is true and correct. If I decide to relocate to a different site, I agree to contact the department with updated information and approval.

I understand that failure to secure permission to access an approved restroom for use by the food service workers may result in suspension of my health permit and additional fees.

I agree to operate my mobile food facility in accordance with these requirements.

Print Name: _____ Title: _____

Signature: _____ Date: _____